

CPC**COOPERATIVE PATENT CLASSIFICATION****A22B****SLAUGHTERING****A22B 1/00****Apparatus for fettering animals to be slaughtered****A22B 3/00****Slaughtering or stunning** ({ anaesthetising animals [A61D 7/04](#); cutting in general [B26](#))**A22B 3/005**

- . { by means of gas }

A22B 3/02

- . by means of bolts, e.g. slaughtering pistols, cartridges {(pistols [F41C](#))}

A22B 3/04

- . Masks for animals to be slaughtered; Masks combined with stunning arrangements

A22B 3/06

- . Slaughtering or stunning by electric current (electric circuits therefor [H05C](#))

A22B 3/08

- . for poultry or fish, e.g. slaughtering pliers, slaughtering shears

A22B 3/083

- .. { Stunning devices specially adapted for fish }

A22B 3/086

- .. { Stunning devices specially adapted for poultry }

A22B 3/10

- . Slaughtering tools; Slaughtering knives

A22B 3/12

- . Kosher slaughtering devices

A22B 5/00**Accessories for use during or after slaughtering****A22B 5/0005**

- . {Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis (for poultry [A22C 21/06](#); for fish [A22C 25/14](#))}

A22B 5/0017

- . { Apparatus for cutting, dividing or deboning carcasses }

A22B 5/0023

- .. { Cutting open the abdominal cavity of a carcass }

A22B 5/0029

- .. { Cutting through or detaching portions of a carcass (splitting carcasses [A22B 5/20](#)) }

A22B 5/0035

- .. { Deboning or obtaining boneless pieces of meat from a carcass (devices for deboning meat [A22C 17/004](#)) }

A22B 5/0041

- .. { Electronic, robotic or computer assisted cutting, dividing or deboning carcasses }

A22B 5/0047

- .. { Hand-tools for deboning, cutting or dividing carcasses }

A22B 5/0052

- .. { Severing the head or the jaw of a carcass, slaughterhouse operations on animal heads }

A22B 5/0058

- .. { Removing feet or hooves from carcasses }

A22B 5/0064

- . {for classifying or grading carcasses; for measuring back fat }

- A22B 5/007 . . { Non-invasive scanning of carcasses, e.g. using image recognition, tomography, X-rays, ultrasound (analysing meat e.g. search for foreign embedded objects [G01N 33/12](#); image analysis [G06T 7/00](#))}
- A22B 5/0076 . { Chilling or lowering the temperature of carcasses}
- A22B 5/0082 . { Cleaning, washing or disinfecting carcasses (disinfecting poultry carcasses [A22C 21/0061](#))}
- A22B 5/0088 . { Electric stimulation of carcasses}
- A22B 5/0094 . { Cutting or blocking the rectum of a carcass, e.g. for avoiding fecal contamination}
- A22B 5/02 . Slaughtering pens
- A22B 5/04 . Blood-collecting apparatus; Blood-stirring devices
- A22B 5/06 . Slaughtering stands or spreaders for cattle
- A22B 5/08 . Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins [C14B](#))
- A22B 5/10 . . Hand-operated instruments
- A22B 5/12 . . Scalding kettles
- A22B 5/14 . Clips for the tongue; Arrangements for closing the throat
- A22B 5/16 . Skinning instruments or knives
- A22B 5/161 . . {Methods or means for pulling the hide from carcasses}
- A22B 5/163 . . { Skinning knives with disc-shaped blades (disc cutters [B26D 1/14](#); motor-driven hand tools with disc blades [B26B 25/00](#))}
- A22B 5/165 . . { Ring knives specially adapted for skinning (motor driven tools with annular blades [B26B 25/002](#))}
- A22B 5/166 . . { Drum skinners}
- A22B 5/168 . . [N: Hand tools specially adapted for skinning carcasses
- A22B 5/18 . Cleaning the stomach of slaughtered animals
- A22B 5/20 . Splitting instruments {(cutting operations on carcasses other than splitting [A22B 5/0017](#))}
- A22B 5/201 . . { Removing the spinal cord or other nervous tissues}
- A22B 5/202 . . { Guides or devices for holding the carcass during the splitting operation}
- A22B 5/203 . . { Meat or bone saws for splitting carcasses }Cutting meat [A22C 17/0006](#)
- A22B 5/205 . . . { Manual saws}
- A22B 5/206 . . . { Disc or circular saws (motor-driven hand tools with disc blades [B26B 25/00](#); for skinning [A22B 5/163](#))}
- A22B 5/207 . . . { Reciprocating, percussion or hydraulic cutting means}
- A22B 5/208 . . . { Band saws}
- A22B 7/00 Slaughterhouse arrangements**

- A22B 7/001 . {Conveying arrangements}
- A22B 7/002 . . { Devices for hanging animal carcasses while being conveyed or stored, e.g. gambrels, hooks}
- A22B 7/003 . . { Positioning, orienting or supporting carcasses as they are being conveyed (influencing the position of articles during transit by conveyers [B65G 47/22](#); during feeding [B65G 47/14](#))}
- A22B 7/004 . . { Rails for conveying suspended carcasses, e.g. configurations, connections (overhead conveyors [B65G 17/20](#))}
- A22B 7/005 . . { Means for transferring carcasses from a conveying unit to a different one, e.g. hooking, unhooking (transferring articles between conveyers [B65G 47/52](#))}
- A22B 7/006 . . { Trolleys or special vehicles for carcass transportation}
- A22B 7/007 . . { Means containing information relative to the carcass that can be attached to or are embedded in the conveying means}
- A22B 7/008 . {for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste}

A22B 2005/00 Accessories for use during or after slaughtering

- A22B 2005/0005 . {Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis (for poultry [A22C 21/06](#); for fish [A22C 25/14](#))}
- A22B 2005/0011 . . Means for closing or removing the vent, rectum, anus or cloaca of carcasses